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*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131

**16. Foodservice & Cookbooks**

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

**17. Fruits, Vegetables, & Legumes**

*Foods of Plant Origin: Production, Technology, and Human Nutrition.* D.K. Salunkhe and S.S. Deshpande. (12), 112

*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132

*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170

*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209

*Pigments in Vegetables. Chlorophylls and Carotenoids.* Jeana Gross. (6), 209

*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

*Storage, Processing, and Nutritional Quality of Fruits and Vegetables, 2nd ed. Vol. II: Processed Fruits and Vegetables.* D.K. Salunkhe, H.R. Bolin, and N.R. Reddy. (11), 182

*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131

*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**18. Laws & Regulations**

*Drug Biotechnology Regulation: Scientific Basis and Practices.* Yuan-yuan H. Chiu and John L. Gueriguian, eds. (3), 160

*Food Labeling, Requirements for Bakery and Related Products.* James L. Vetter. (11), 183

*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132

*Making Safe Food: A Management Guide for Microbiological Quality.* W.F. Harrigan and R.W.A. Park. (6), 212

*Pesticide Residues and Food Safety: A Harvest of Viewpoints.* B.G. Tweedy, Henry J. Dishburger, Larry G. Ballantine, and John McCarthy, eds. (5), 70

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

**19. Management**

*Making Safe Food: A Management Guide for Microbiological Quality.* W.F. Harrigan and R.W.A. Park. (6), 212

*Marketing Sugar and Other Sweeteners.* Leo C. Polopolus and Jose Alvarez. (9), 172

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

**20. Marketing**

*From Kitchen to Consumer: The Entrepreneur's Guide to Commercial Food Production.* Barbara Nelson-Stafford. (6), 206

*Marketing Sugar and Other Sweeteners.* Leo C. Polopolus and Jose Alvarez. (9), 172

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

*Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User.* Ian Dore. (6), 204

**21. Microbiology**

*Cereal Grain: Mycotoxins, Fungi and Quality in Drying and Storage.* J. Chelkowski, ed. (12), 111

*Encyclopedia of Fermented Fresh Milk Products: An International Inventory of Fermented Milk, Cream, Buttermilk, Whey, and Related Products.* (9), 170

*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170

*Making Safe Food: A Management Guide for Microbiological Quality.* W.F. Harrigan and R.W.A. Park. (6), 212

*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152

*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209

*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131

**22. Muscle Foods,** including meat, fish, seafood, shellfish, & poultry

*The European Meat Industry in the 1990s: Advanced Technologies, Product Quality, and Consumer Acceptability.* Frans J.M. Smulders, ed. (3), 157

*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132

*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170

*Journal of Applied Aquaculture.* Douglas Tave, ed. (3), 157

*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152

*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209

*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183

*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208

*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

*Seafood: Effects of Technology on Nutrition.* George M. Pigott and Barbee W. Tucker. (1), 170

*Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User.* Ian Dore. (6), 204

*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

**23. Nutrition, Diet & Health**

*Analyses of Fats, Oils and Lipoproteins.* Edward G. Perkins, ed. (7), 131

*Bioinstrumentation and Biosensors.* Donald L. Wise, ed. (6), 211

*Chemical Senses, Vol. 4: Appetite and Nutrition.* Mark I. Friedman, Michael G. Tordoff, and Morley R. Kare, eds. (7), 131

*Eat For Life: The Food and Nutrition Board's Guide to*

*Reducing Your Risk of Chronic Disease.* Catherine E. Wotecki and Paul R. Thomas, eds. (12), 112
*Eating on the Run, 2nd ed.* Evelyn Tribole. (9), 170
*Encyclopedia of Fermented Fresh Milk Products: An International Inventory of Fermented Milk, Cream, Buttermilk, Whey, and Related Products.* (9), 170
*Grandma Called It Roughage: Fiber Facts and Fallacies.* Robert L. Ory. (11), 182
*Handbook of Vitamins, 2nd ed.* Lawrence J. Machlin. (5), 321
*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132
*Journal of Nutritional Immunology.* Julian E. Spallholz, ed. (1), 172
*The Master Bakers' Book of Breadmaking.* Nat'l. Assn. of Master Bakers, Confectioners and Caterers (U.K.). (5), 315
*Seafood: Effects of Technology on Nutrition.* George M. Pigott and Barbee W. Tucker. (1), 170
*Vitamin Intake and Health: A Scientific Review.* Suzanne K. Gaby, Adrianne Bendich, Vishwa N. Singh, and Lawrence J. Machlin. (5), 314

**24. Oils, Fats & Lipids**
*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132
*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209
*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183
*Olive Oil.* A.K. Kiritsakis, ed. (3), 160
*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**25. Packaging**
*Food Packaging Technology.* ASTM. (5), 70
*Packaging for the Environment—A Partnership for Progress.* E. Joseph Stillwell, R. Claire Canty, Peter W. Kopf, and Anthony M. Montrose. (6), 208
*Packaging Foods With Plastics.* Wilmer A. Jenkins and James P. Harrington. (3), 160
*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

**26. Physical Properties of Food**
*Food Extrusion Science and Technology.* Jozef L. Kokini, Chi-Tang Ho, and Mukund V. Karwe, eds. (7), 132
*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170
*Microemulsions and Emulsions in Foods.* Magda El-Nokaly and Donald Cornell, eds. (5), 70
*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183
*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**27. Popular Books on Food Science & Technology**
*Eat For Life: The Food and Nutrition Board's Guide to Reducing Your Risk of Chronic Disease.* Catherine E. Wotecki and Paul R. Thomas, eds. (12), 112
*Encyclopedia of Fermented Fresh Milk Products: An International Inventory of Fermented Milk, Cream, Buttermilk, Whey, and Related Products.* (9), 170
*Grandma Called It Roughage: Fiber Facts and Fallacies.* Robert L. Ory. (11), 182
*Instrumental Methods for Quality Assurance in Foods.* Daniel Y.C. Fung and Richard F. Matthews, ed. (5), 315
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*The Secret Life of Food: A Feast of Food and Drink History, Folklore and Fact.* (9), 172
*Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User.* Ian Dore. (6), 204
*Sweet Potato: An Untapped Food Resource.* Jennifer A. Woolfe. (11), 182

**28. Postharvest Technology**
*Pigments in Vegetables. Chlorophylls and Carotenoids.* Jeana Gross. (6), 209
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**29. Process Control**
*Food Extrusion Science and Technology.* Jozef L. Kokini, Chi-Tang Ho, and Mukund V. Karwe, eds. (7), 132
*Food Processing Technology: Principles and Practice.* P.J. Fellows. (10), 152
*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152
*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

**30. Product Development**
*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212

**31. Proteins**
*Food Extrusion Science and Technology.* Jozef L. Kokini, Chi-Tang Ho, and Mukund V. Karwe, eds. (7), 132
*Interactions of Food Proteins.* Nicholas Parris and Robert Barford, eds. (5), 314
*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209
*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183
*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**32. Quality Assurance & Sanitation**
*Bakery Technology and Engineering, 3rd. ed.* Samuel A. Matz. (11), 182

*GMP-GSP Guideline Rules for Food Plant Employees.* L.J. Bianco & Associates, Inc. (8), 262
*GMP-GSP Guideline Rules for Food Plant Management (HACCP—Quality Control—Audit Inspections).* L.J. Bianco & Associates, Inc. (8), 262
*Instrumental Methods for Quality Assurance in Foods.* Daniel Y.C. Fung and Richard F. Matthews, eds. (5), 315
*Making Safe Food: A Management Guide for Microbiological Quality.* W.F. Harrigan and R.W.A. Park. (6), 212
*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152
*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Sensory Evaluation in Quality Control.* Alejandra M. Munoz, Gail Vance Civille, and B. Thomas Carr. (5), 320
*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183

**33. Reference Books,** including dictionaries, encyclopedias, directories, bibliographies, and handbooks
*The Almanac of the Canning, Freezing, Preserving Industries,* 76th ed., Vol. 2. Edward E. Judge & Sons, Inc. (12), 111
*Bakery Technology and Engineering, 3rd ed.* Samuel A. Matz. (11), 182
*The Chemistry and Technology of Pectin.* Reginald H. Walter, ed. (7), 131
*The Directory of the Canning, Freezing, Preserving Industries, 1992-93.* Edward E. Judge & Sons, Inc. (7), 131
*Encyclopedia of Fermented Fresh Milk Products: An International Inventory of Fermented Milk, Cream, Buttermilk, Whey, and Related Products.* (9), 170
*Foods of Plant Origin: Production, Technology, and Human Nutrition.* D.K. Salunkhe and S.S. Deshpande. (12), 112
*From Kitchen to Consumer: The Entrepreneur's Guide to Commercial Food Production.* Barbara Nelson-Stafford. (6), 206
*Improving America's Diet and Health: From Recommendations to Action.* Food and Nutrition Board. (4), 132
*Inventario de Alimentos de Humedad Intermedia Tradicionales de Iberoamerica* (An Inventory of Traditional Intermediate Moisture Foods from Iberoamerica). Jose Miguel Aguilera Radic, Jorge Chirife, Maria Soleda Tapia de Daza; and Jorge Welti Chanes, eds. (1), 170
*The Master Bakers' Book of Breadmaking.* Nat'l. Assn. of Master Bakers, Confectioners and Caterers (U.K.). (5), 315
*Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User.* Ian Dore. (6), 204
*Storage, Processing, and Nutritional Quality of Fruits and Vegetables, 2nd ed. Vol. II: Processed Fruits and Vegetables.* D.K. Salunkhe, H.R. Bolin, and N.R. Reddy. (11), 182
*The Technology of Traditional Milk Products in Developing Countries.* Food and Agriculture Organization of the United Nations. (2), 56
*1992 Thomas Food Industry Register, Vols. 1, 2, and 3.* Thomas Publishing Company. (12), 111
*Total Quality Management for the Food Industries.* Wilbur A. Gould. (11), 183
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**34. Refrigerated & Frozen Foods**
*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152
*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209
*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Shellfish: A Guide to Oysters, Mussels, Scallops, Clams and Similar Products for the Commercial User.* Ian Dore. (6), 204
*Water Relationships in Foods: Advances of the 1980s and Trends for the 1990s.* Harry Levine and Louise Slade, eds. (7), 131

**35. Sensory Evaluation**
*Chemical Senses, Vol. 4: Appetite and Nutrition.* Mark I. Friedman, Michael G. Tordoff, and Morley R. Kare, eds. (7), 131
*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Sensory Evaluation in Quality Control.* Alejandra M. Munoz, Gail Vance Civille, and B. Thomas Carr. (5), 320
*Sensory Science Theory and Applications in Foods.* Harry T. Lawless and Barbara P. Klein, eds. (2), 115

**36. Statistics & Experimental Design**
*Off-Flavors in Foods and Beverages.* George Charalambous, ed. (11), 183
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Sensory Evaluation in Quality Control.* Alejandra M. Munoz, Gail Vance Civille, and B. Thomas Carr. (5), 320

**37. Textbooks & Laboratory Manuals**
*Fundamentals of Food Process Engineering, 2nd ed.* Romeo T. Toledo. (2), 56
*Plastic Films: Technology and Packaging Applications.* Kenton R. Osborn and Wilmer A. Jenkins. (6), 208
*Psychological Basis of Sensory Evaluation.* R.L. McBride and H.J.H. MacFie. (6), 212
*Sensory Evaluation in Quality Control.* Alejandra M. Munoz, Gail Vance Civille, and B. Thomas Carr. (5), 320

**38. Toxicology & Food Safety**
*Journal of Nutritional Immunology.* Julian E. Spallholz, ed. (1), 172
*Making Safe Food: A Management Guide for Microbiological Quality.* W.F. Harrigan and R.W.A. Park. (6), 212
*Microbiology of Marine Food Products.* Donn R. Ward and Cameron R. Hackney, eds. (10), 152
*Modern Food Microbiology, 4th ed.* James M. Jay. (6), 209
*Pesticide Residues and Food Safety: A Harvest of Viewpoints.* B.G. Tweedy, Henry J. Dishburger, Larry G. Ballantine, and John McCarthy, eds. (5), 70

**39. Unclassified**
*No reviews in this category.*

**40. World Food Problems**
*Sweet Potato: An Untapped Food Resource.* Jennifer A. Woolfe. (11), 182
*The Technology of Traditional Milk Products in Developing Countries.* Food and Agriculture Organization of the United Nations. (2), 56
*World Oilseeds: Chemistry, Technology and Utilization.* D.K. Salunkhe, J.K. Chavan, R.N. Adsule, and S.S. Kadam. (10), 152

**41. Writing & Editing**
*No reviews in this category.*